# REFRACTOMETERS Hand




## REF-113ATC, Hand Refractometer, 0-32% Brix/ATC

Designed to measure sugar content. Just a few sample drops are enough to determine the percentage of dissolved solid, according to the principle for which the refraction index of a solid dissolved is proportionate to its concentration. This is a simple and accurate method, extremely useful for controlling the quality of fruit, jam, vegetables, tomatoes, beet sugar, canned foods, etc., in the field or in the factory. This new revolutionary instrument allows to measure without problems due to temp. changes, eliminating the inconvenient of temperature compensation. until now indispensable for refractometric measuring operations.

| Model | Range | Precision |
|---|---|---|
| REF-113ATC | 0-32% Brix/ATC (10°C-30°C) | 0.2% |




## REF-104, Hand Refractometer, 28-62% Brix

Ideal for concentrated fruit juices and canned foods that use sugar infusion, and half-scale concentration samples. In the bright/blue field, the boundary line is clearly visible with good contrast.

| Model | Range | Precision |
|---|---|---|
| REF-104 | 28-62% Brix/ATC | 0.2% |




## REF-105, Hand Refractometer, 45-82% Brix

Standard refractometer used to measure the sugar content of concen trated fruit juices. condensed milk, liquid sugar and marmalade. and for very dense products, jams, syrups, concentrated ub stances, glucose, treacle.

| Model | Range | Precision |
|---|---|---|
| REF-105 | 45-82% Brix | 0.5% |




## REF-116, Hand Refractometer, 58-90% Brix

Designed to measure the common indexes of HONEY: high sugar content, Barne and water. It determines the percentage of water in the honey by measuring the refraction index. It permits thedetermination of the collecting period,conservation and commercial value. Useful 4 for preparing the spring mixtures of the bees.

| Model | Range | Precision |
|---|---|---|
| REF-116 | 58-90% Brix | 1% Brix |
| | 38°Bé-43°Bé | 0.5°Bé |
| | 12-27% water | 1% water |




## REF-107, Hand Refractometer, 0-90% Brix

It precisely determines the sugar content of each solution; suitable for all products, both diluted & concentrated. It adopts a light transmission system to increase the contrast of the boundary line in the field of vision. The Amici prism, inside situated, has been made to eliminate colour. so as to obtain a clear boundary line in the field of vision. Thanks to the special thermometer with which it is equipped, the measure ments can be easily corrected by the relatives tables.

| Model | Water percentage | Precision |
|---|---|---|
| REF-107 | 0-90% Brix | 0.2% |
| | 3 Ranges: 0-42%; 42-71%; 71-90% | |




## REF-111, Hand Refractometer, 0-10% Brix

The REF-111 model features an enlarged Brix scale making possible high-precision measurements. It can be used to measure the Brix degree in fruit juices, emulsion oils,lubricating oils and all low-concentration substances, with Brix degree of 10% or lower.

| Model | Range | Precision |
|---|---|---|
| **REF-111** | 0-10% Brix | 0.1% |




## REF-112, Hand Refractometer, 0-18% Brix

The model with high-resolution Brix scale has been developed for low concentrations. The scale can measure the Brix degree in fruit juices, soft drinks, must wine and various types of drinks, lubricating oils, emulsion oils, tomato, etc.

| Model | Range | Precision |
|---|---|---|
| **REF-112** | 0-18% Brix | 0.1% |